TOTAL Chef

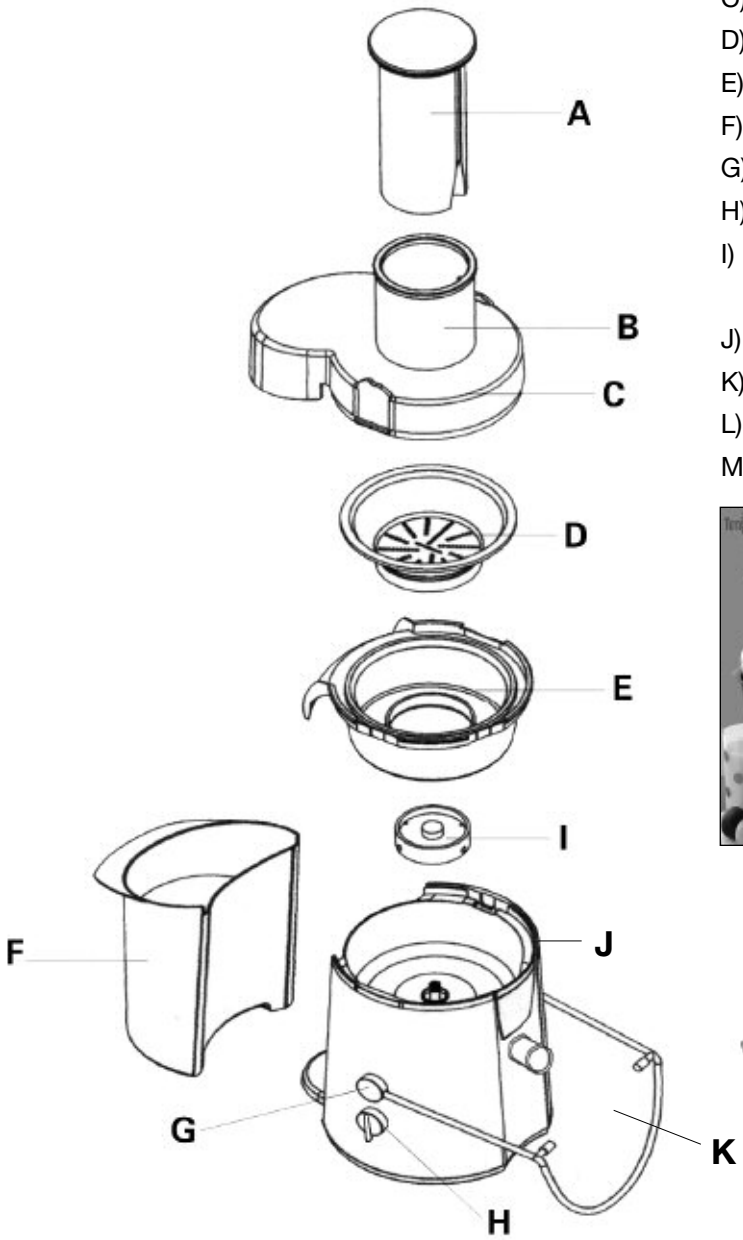
JUICIN'

POWER JUICER

KMJ-01

Owner's Manual & Recipe Guide

PARTS DESCRIPTION



A) Plunger
B) Feeding Tube
C) Lid
D) Filter
E) Juice Collector
F) Pulp Container
G) Clamps
H) Control Knob
I) Driving Shaft
(Do not remove)
J) Motor Unit
K) Spout
L) Manual
M) No-Drip Cap

L

M

FEATURES

- 700 Watt Motor
- Dual Speed Selector
- 22,000 RPM's
- Surgical Steel Juicing Blade
- Auto Shut-Off
- No-Drip Cap
- Wide Chute Opening
- Suction Cups for Sturdy Placement

IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS FOR USE CAREFULLY BEFORE USING THE JUICER AND SAVE THEM FOR FUTURE USE!

- Do not use the appliance when the cord, plug or other components are damaged.
- If the cord is damaged it must be replaced by the manufacturer or its service agent.
- This appliance is intended for household use only.
- Keep the appliance out of reach of children.
- Check the filter every time you want to use the appliance. If you detect any cracks or damage, do not use the appliance.
- Make sure all parts are correctly mounted before you switch on the appliance.
- Only use the appliance when the clamp is locked.
- Do not operate the juicer for more than 40 seconds at a time when juicing heavy loads, allowing sufficient cool down time between uses.
- **NEVER** reach into the feeding tube with your fingers or with an object while the appliance is running. Only the pusher is to be used for this purpose.
- Only unlock the clamp after you have switched the appliance off and the filter has stopped rotating.
- Do not touch the small cutting blades in the base of the filter.
- Always unplug the appliance after use.
- Never immerse the motor unit in water or any other liquid. Do not rinse it either.

PREPARING FOR USE

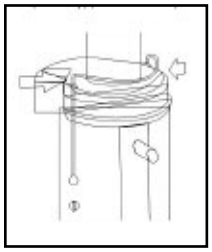
1. Place the juice collector into the appliance. Make sure the rim is flush with the motor unit.

2. Place the pulp container into the appliance by tilting it forwards slightly. Insert the top end first and then push down the bottom end.

NOTE: While you are preparing juice, you can empty the pulp container by switching the appliance off and carefully removing the pulp container. Reassemble the empty pulp container before you continue juicing.

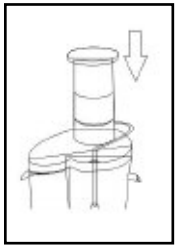
3. Put the filter in the juice collector. Make sure the filter is fitted securely onto the driving shaft. The blade should sit below the rim of the pulp container when in place.

4. Hold the lid over the filter and lower it into position.



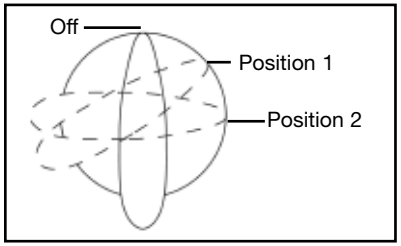
5. Snap the two clamps onto the lid to lock it into place. (You will hear a click).

NOTE: Make sure the clamp is locked into position on both sides of the lid.



6. Slide the pusher into the feeding tube by aligning the groove in the pusher with the small protrusion on the inside of the feeding tube.

DIRECTIONS FOR USE



KNOB:

Off

Position 1 - Standard Speed (For most fruits & vegetables)

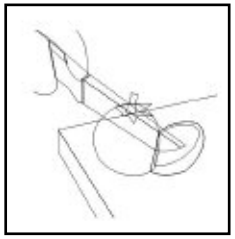
Position 2 - High Speed (For hard skin & tough foods)

“NO-DRIP” CAP:

The Juice Guru is equipped with a “No-Drip” Cap. When you do not want juice to come out, simply slide the cap over the spout to block the opening. Wash after every use.

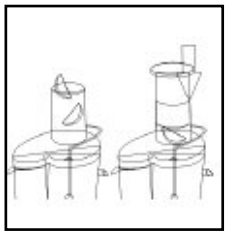
WARNING: Make sure you remove the cap before juicing to prevent backflow or damage to the unit.

The Juicer will only function if all parts have been properly assembled and the lid has been properly locked in place with the clamps.



1. For oversized pieces, wash the fruit and/or vegetables and cut them into pieces that fit into the feeding tube.

2. Make sure your glass or pitcher sits under the spout to collect the juice.



3. Put the pieces in the feeding tube and gently press them towards the rotating filter by means of the pusher.

NOTE: Do not exert too much pressure on the pusher, as this could affect the quality of the end result and it could damage the filter.

After you have processed all ingredients and the juice flow has stopped, switch the appliance off and wait until the filter has stopped rotating.

TIPS

- Use fresh fruit and vegetables, as they contain more juice. Pineapples, beetroots, celery stalks, apples, cucumbers, carrots, spinach, melons, tomatoes, pomegranates, oranges and grapes are particularly suitable for processing in the Juicer.
- You do not have to remove thin peels or skins. Only thick peels, e.g. those of oranges, pineapples and uncooked beetroots need to be removed. Also remove the white pith of citrus fruits because it has a bitter taste.
- When preparing apple juice, remember that the thickness of the apple juice depends on the kind of apple you are using. The juicier the apple, the thinner the juice. Choose a kind of apple that produces the type of juice you prefer.
- Apple juice turns brown very quickly. You can slow down this process by adding a few drops of lemon juice.
- Fruits that contain starch, such as bananas, papayas, avocados, figs, and mangos are not suitable for processing in the juicer. Use a food processor, blender or bar blender to process these fruits.
- Leaves and leaf stalks, e.g. lettuce can also be processed in the juicer.
- Drink the juice soon after you have extracted it. If it is exposed to air for some time, the juice will lose it's taste and nutritional value. Place in sealed container, to extend taste and nutritional value.
- To extract the maximum amount of juice, always press the pusher down slowly.
- The juicer is not suitable for processing very hard and/or fibrous/starchy fruits or vegetables such as sugar cane.

CLEANING

- The Juicer is easier to clean if you do so immediately after use.
- Do not use abrasive cleaning agents, scourers, acetone, alcohol etc. to clean appliance.
- All detachable parts are dishwasher safe.

1. Switch the juicer off, remove the plug and wait until the filter has stopped rotating.
2. Remove the dirty parts from the motor unit. Disassemble the juicer in the following order:

- Remove the pulp container
- Remove the pusher
- Open the clamps
- Remove the lid

3. Remove the juice collector together with the filter.
4. Clean these parts with the cleaning brush in warm water with a mild detergent.
5. Clean the motor unit with a damp cloth.

NOTE: NEVER IMMERSE THE MOTOR UNIT IN WATER.

TROUBLESHOOTING

PROBLEM	SOLUTION
The juicer does not work.	The juicer is equipped with a safety system. It will not work if the parts have not been mounted properly. Check whether the parts have been assembled in the right way, but switch off the juicer before you do so.
The motor unit gives off an unpleasant smell the first few times the appliance is used.	This is not unusual. If the appliance continues to give off this smell after a few uses, check the quantities you are processing and the processing time.
The filter is blocked.	Switch the appliance off, clean the feeding tube and the filter and process a smaller quantity.
The filter touches the feeding tube or vibrates strongly during processing.	Switch the juicer off and unplug it. Check if the filter has been properly placed in the juice collector. The ribs in the bottom of the filter should fit properly onto the driving shaft. Check if the filter is damaged.

INTRODUCTION

Freshly squeezed juices are an easy yet refreshing way to stay healthy and increase your intake of fruits and vegetables. The Juicer will not only allow you to have the best tasting treats and drinks, it will provide a very nutritional value to your diet.
If you like the amazing taste of fresh juice, it doesn't get any better than this.
Thank you and enjoy juicing!

To help you get started, we have provided you with the following:

HINTS & TIPS
In order to get the most out of your JUICIN', we highly suggest that you review this section before you get started.

COLOR SOURCE
This section contains a chart that highlights different kinds of fruits/vegetables and what vitamins/nutrients they provide.

RECIPES
Included is over 50 different recipes ranging from The Basics, Healthy Living, Health Support, Dieting/Fitness and Tasty Treats. We also encourage you to come up with your own!

Before you begin using your Juicer, there are a number of things you should consider for getting the most out of your juicer.
- We strongly suggest using "fresh" fruits & vegetables. When they are in season, they taste better.
- Gradually push the food plunger slowly so you can extract the maximum amount of juice.
- Any fruits or vegetables that have a "rough" skin, we suggest peeling them first.
- The juicer is best used when you have removed as many seeds and pits as possible prior to juicing.
- Cleaning can be easy by placing a plastic bag in the waster collection container.
- DO NOT pour liquids through the juicer.
- DO NOT use fruits or vegetables when they are at the height of ripeness.
- DO NOT freeze juice or pulps longer than one month.
- We suggest only leaving your juice refrigerated for 1 day, after that it begins to sour.
- Bundle herbs, sprouts and leafy green vegetables together for best results. You can even wrap them in a lettuce leaf.
- Root ginger adds great taste to all sorts of juice recipes.
- It is best to store fruits and harder vegetables at room temperature. More delicate foods should be refrigerated.
- Feel free to empty the pulp container while juicing - just make sure you turn the JUICE GURU "off."

We strongly advise NOT to juice the following: Avocado, Rhubarb, Leek, Eggplant, Winter Squash, Banana, Coconut, Figs, Mango, Papaya. Use a Food Processor or Blender to process.

By eating a variety of colorful fruits and vegetables (green, yellow/orange, red, blue/purple, and white) you are giving your body a wide range of nutrients that are important for good health. Each color offers something unique, like different vitamins, minerals, and disease-fighting phytochemicals, that work together to protect your health.

COMMON QUESTIONS WITH ANSWERS

Do I need to prepare fruits and vegetables for juicing?
Yes, but preparation is minimal. Simply wash all fruits and vegetables thoroughly before use, peel any fruits with hard skin and remove seeds and pits.

Is there any order to juicing fruit and vegetables?
When juicing a variety of fruits and vegetables, always alternate between soft and hard ingredients. Hard fruits, such as apples, clean out the micromesh filter, enabling the next item to be extracted efficiently. Always end with a hard fruit as this makes cleaning the mesh filter basket very easy.

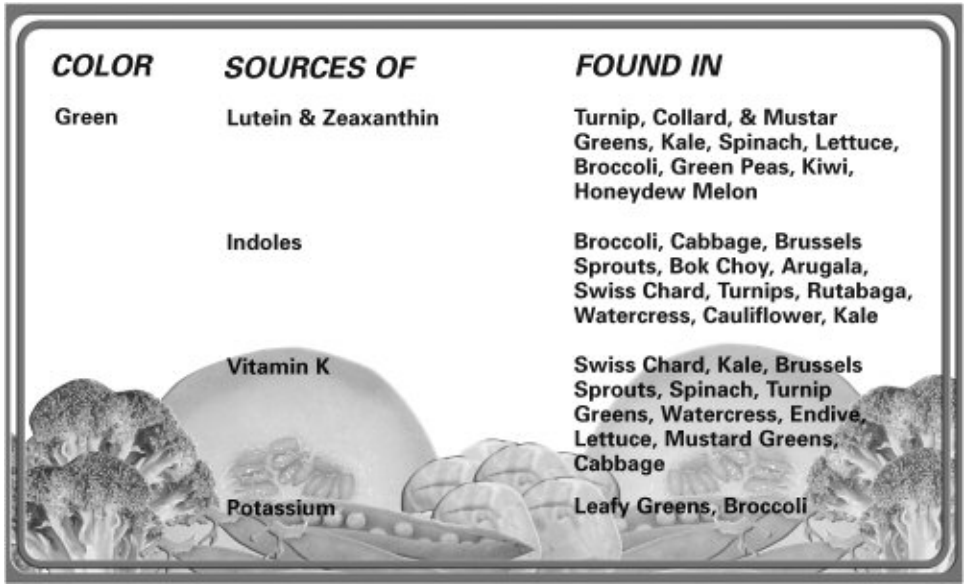
Can I juice the whole orange?
Oranges and other citrus fruits can be juiced whole, but always peel them first. For extra-frothy orange juice, keep your oranges in the fridge before juicing.

What can I do with the residual pulp?
The pulp left from juicing is rich in fiber, vitamins and minerals. It can be used to bulk out hamburger patties and thicken up soups and casseroles. Pulp will also add flavor to muffins, flans, mousse, strudel and cakes. You can even use pulp in the garden as compost. Regular juicers will create enough pulp for a worm-farm.

Can I store freshly squeezed juice in the refrigerator?
All freshly squeezed juices are best consumed immediately after juicing - the longer they sit the more nutrients they lose. Juice is also at its most delicious when fresh.

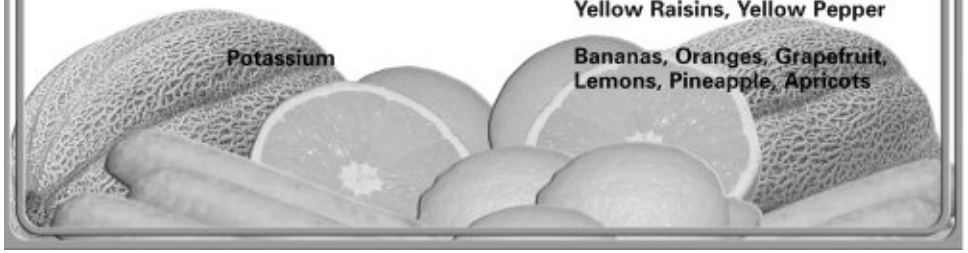
Are the Juicer parts dishwasher safe?
The juice cover, filter bowl, pulp container, stainless steel filter basket and juice pitcher can all be placed in the dishwasher (on the top shelf only). Alternatively, keep your juicer clean by rinsing all of the removable parts under running water immediately after use.

COLOR SOURCE

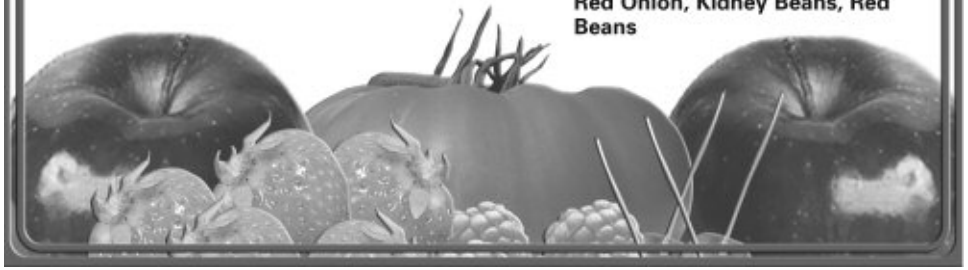

COLOR
SOURCES OF
FOUND IN
Green
Lutein & Zeaxanthin
Turnip, Collard, & Mustar Greens, Kale, Spinach, Lettuce, Broccoli, Green Peas, Kiwi, Honeydew Melon
Indoles
Broccoli, Cabbage, Brussels Sprouts, Bok Choy, Arugala, Swiss Chard, Turnips, Rutabaga, Watercress, Cauliflower, Kale
Vitamin K
Swiss Chard, Kale, Brussels Sprouts, Spinach, Turnip Greens, Watercress, Endive, Lettuce, Mustard Greens, Cabbage
Potassium
Leafy Greens, Broccoli

COLOR SOURCE

COLOR	SOURCES OF	FOUND IN
Yellow / Orange	Beta-Carotene & Vitamin A	Carrots, Sweet Potatoes, Pumpkin, Butternut Squash, Cantaloupe, Mangoes, Apricots, Peaches
	Bioflavonoids & Vitamin C	Oranges, Grapefruit, Lemons, Tangerines, Clementines, Peaches, Papaya, Apricots, Nectarines, Pears, Pineapple, Yellow Raisins, Yellow Pepper
	Potassium	Bananas, Oranges, Grapefruit, Lemons, Pineapple, Apricots



COLOR	SOURCES OF	FOUND IN
Red	Vitamin C	Cranberries, Pink Grapefruit, Raspberries, Strawberries, Watermelon, Red Cabbage, Red Pepper, Radishes, Tomatoes
	Anthocyanins	Raspberries, Cherries, Strawberries, Cranberries, Beets, Apples, Red Cabbage, Red Onion, Kidney Beans, Red Beans



RECIPES

COLOR SOURCE

COLOR	SOURCES OF	FOUND IN
Blue / Purple	Anthocyanins & Vitamin C	Blueberries, Blackberries, Purple Grapes, Black Currants, Elderberries
	Phenolics	Dried Plums (Prunes), Raisins, Plums, Eggplant

COLOR	SOURCES OF	FOUND IN
White	Allium & Allicin	Garlic, Onions, Leeks, Scallions, Chives

BASICS

APPLE JUICE

• 4 large apples, washed and stems removed
Process through the Juicer. Serve immediately!
TIP: Mix apple varieties for best flavor. Add a carrot for a sweet difference & vitamin boost. Spice it up with a sprig of mint or a slice of ginger.

TOMATO JUICE

• 3.5 lbs. of fresh, ripe, firm tomatoes; washed, no stems or leaves
Process ingredients through Juicer. Serve immediately!

Spicy: Add a few stalks of celery with leaves (washed) and fresh ground pepper to taste.
Sweet: Add sugar for sweet tomato juice.
TIP: Fresh tomato juice can be pale, pink & frothy since it has no additives, coloring or preservatives.

ISLAND BLEND

• 1 pineapple slice, top & skin removed
• 1 papaya, sliced & seeds removed (process in blender)
• 1 large orange, peeled
• 1 mango, peeled & pitted (process in blender)
• 1 guava, peeled & pitted
Process pineapple, orange and guava through the Juicer. Add papaya and mango and enjoy!

AFTERNOON DELIGHT

• 1 orange, peeled
• 1 sweet apple, washed & stems removed
• 1 large carrot, washed & topped & tailed
• 1 grapefruit, peeled
• 1/2 cantaloupe, remove rind & seeds OR 1 pear, washed
Juice apple & carrot first, then juice the remaining ingredients. Serve immediately!

WATERMELON JUICE

• 1 watermelon
Remove rind & cut watermelon into pieces that will fit easily into chute.
Process & serve immediately!

VEGETABLE BLEND

• 1 large carrot, washed & topped & tailed
• 1 small wedge of lemon, peeled & seeded
• 1 head of celery, washed
Process through the Juicer. Serve immediately!

BASICS

GRAPE JUICE

• 1 bunch seedless white or red grapes, washed & stemmed
Process through the Juicer. Serve immediately!

GOOD MORNING JUICE

• 1 bunch red grapes, washed
• 3 slices pineapple, top removed & skinned
• 1/2 orange, peeled
• 5 fresh strawberries, washed
Process through the Juicer. Serve immediately!

PINEAPPLE JUICE

• 4 pineapple spears, top removed & skinned
• 1 medium orange, peeled
Process through the Juicer. Serve immediately!

CARROT FRUIT JUICE

• 4 large carrots, washed & topped & tailed
• 2 sweet apples (such as red or golden delicious), washed & stems removed
Process through the Juicer. Serve immediately!

HEALTHY LIVING

BANANA, KIWI, LEMON & PEAR

Makes approximately 2 cups

• 1 1/2 ripe banana, peeled (process in blender)
• 1 kiwi fruit, peeled
• 1/2 lemon, peeled
• 1 pear
Process kiwi, lemon and pear through the Juicer. Add banana and serve immediately!

WILD WATERMELON

Makes approximately 1-1/2 cups

• 1 chopped, seeded watermelon, skin removed
• 1 container strawberries, hulled
• 1 cup papaya, peeled and seeded (process in blender)
Process watermelon and strawberries through the Juicer. Add papaya and serve immediately!

RECIPES

HEALTHY LIVING

BERRY GOODNESS
Makes approximately 1-1/2 cups

• 1 cup frozen raspberries (allow to thaw until just soft)
• 1 container strawberries, hulled
• 1 pear
Process all ingredients through the Juicer. Serve immediately!

VITAMINS & IRON
Makes approximately 1-1/2 cups

• 10 pitted prunes
• 1/4 ripe pineapple, peeled and roughly chopped
• 2 oranges, peeled
Process all ingredients through the Juicer. Serve immediately!

A+ VITAMIN
Makes approximately 1-1/2 cups

• 4 ripe apricots, pitted
• 1 pear
• 4 dates, pitted
• 2 oranges, peeled
Process all ingredients through the Juicer. Stir well to combine and serve immediately!

APPLE, CARROT, PEAR & LEMON
Makes approximately 1-1/2 cups

• 2 carrots, trimmed
• 1 apple
• 1 pear
• 1/2 lemon, peeled
Process all ingredients through the Juicer and serve!
TIP: To increase the fiber content, mix 2 tsp. of slippery elm powder to a paste with a little boiling water in the bottom of a serving glass. Add the prepared juice and whisk in 1 tbsp. of wheatgerm, oat bran or psyllium husks.

CARROT, APPLE, LEMON & PARSLEY
Makes approximately 1-1/2 cups

• 2 carrots
• 1 apple
• 1/2 lemon, peeled
• 1 cup lightly packed parsley leaves
Process all ingredients through the Juicer. Stir well to combine and serve immediately!
TIP: When juicing apples, add a small amount of lemon juice to prevent browning.

RECIPES

HEALTHY LIVING

COOL CUCUMBER JUICE
Makes approximately 1-1/2 cups

• 2 kiwi fruit, peeled
• 2 apples
• 1 small cucumber
Process all ingredients through the Juicer. Stir well to combine and serve immediately!

BLUE DELIGHT
Makes approximately 1-1/2 cups

• 1 container blueberries or 1 cup frozen blueberries (allow to thaw until just soft)
• 1 pink grapefruit, peeled
• 2 guavas, peeled
Process all ingredients through the Juicer and serve!
TIP: Buy grapefruit that feels heavy for their size and that have glossy, golden skin.

CANTALOUPE HEALTH
Makes approximately 1-1/2 cups

• 1 large or 2 small oranges, peeled
• 1/2 small cantaloupe, peeled and roughly chopped
• 2 large carrots
Process all ingredients through the Juicer. Stir well to combine and serve immediately!

HEALTHY SUPPORT

RASPBERRY & APRICOT
Makes approximately 1-1/2 cups

• 1 container raspberries
• 6 apricots, stoned
Process all ingredients through the Juicer. Stir well to combine and serve immediately!

SWEET SURPRISE
Makes approximately 1-1/2 cups

• 1 lemon, peeled
• 1 to 2 tbsp. honey
• 1/4 ripe pineapple, peeled and roughly chopped
• 1 small piece fresh ginger root (approx 2/3" long)
• 1 tbsp. bee pollen, optional (available from health food stores)
Process lemon, pineapple and ginger through Juicer. Stir in honey and bee pollen, if using. Serve immediately!

HEALTHY SUPPORT

BLACKBERRY JUICE
Makes approximately 1-1/2 cups

• 1 cup blackberries
• 3 tsp. oat bran
• 1 medium pear
Process blackberries and pear through Juicer. Pour into a glass and whisk in the oat bran. Serve immediately!

APPLE, CRANBERRY & PINK GRAPEFRUIT
Makes approximately 1-1/2 cups

• 1 cup cranberries
• 1 medium apple
• 1 medium pink grapefruit
Process all ingredients through the Juicer and serve!
TIP: If preferred, you can replace frozen cranberries with fresh ones if they are available.

PINEAPPLE, CELERY, APPLE & CUCUMBER WITH GINGER
Makes approximately 1-1/2 cups

• 1/4 ripe pineapple, peeled and roughly chopped
• 1 apple
• 2 stalks celery
• 1 small cucumber
• 1 small piece fresh ginger root (approx 2/3")
Process all ingredients through Juicer. Serve immediately!

PINEAPPLE, PAPAYA & BANANA WITH GINGER
Makes approximately 1-1/2 cups

• 1/4 ripe pineapple, peeled and roughly chopped
• 1 cup papaya, peeled and roughly chopped (process in blender)
• 1 small banana (process in blender)
• 1 small piece fresh ginger root (approx 2/3")
Process pineapple and ginger through Juicer. Add papaya and banana, serve immediately!

LIQUID SALAD
Makes approximately 1-1/2 cups

• 1 apple
• 1 kiwi fruit
• 1 celery stalk
• 1 ripe tomato
• 1/4 bunch parsley
Process all ingredients through the Juicer. Mix well to combine and serve!

HEALTHY SUPPORT

PRUNE, APPLE & LEMON
Makes approximately 1-1/2 cups

• 10 pitted prunes
• 2 apples
• 1 lemon, peeled
Process all ingredients through Juicer. Stir well to combine and Serve immediately!

ORANGE, GUAVA & STRAWBERRY
Makes approximately 2 cups

• 2 oranges, peeled
• 3 guavas, peeled
• 1 container strawberries, hulled
Process all ingredients through the Juicer and serve!
TIP: For frothy orange juice, refrigerate peeled oranges before processing in the Juicer.

RED PEPPER, CELERY, CUCUMBER & LEMON
Makes approximately 1-1/2 cups

• 1 red pepper
• 4 stalks celery
• 1 small cucumber
• 1/2 lemon, peeled
Remove seeds and membrane from red pepper and chop roughly.
Process all ingredients through the Juicer and serve!

FITNESS/DIET

CUCUMBER, CELERY & BEET
Makes approximately 1-1/2 cups

• 1 small cucumber
• 1/4 bunch celery, roughly chopped
• 4 small or 2 large beets, stalks removed and scrubbed
Process all ingredients through the Juicer and serve!

GINGER, LEMON & PEAR
Makes approximately 1 cup

• 1 small or 1/2 large lemon, peeled
• 1 small piece fresh ginger root (approx 2/3" long)
• 2 pears
Process all ingredients through the Juicer and serve!

FITNESS/DIET

PEARS, GRAPES & GINGER
Makes approximately 1-1/4 cups

• 2 ripe pears
• 1 handful of grapes (red or green)
• 1 small piece fresh ginger root (approx 2/3")
Process all ingredients through the Juicer and serve!
TIP: Citrus fruits can be juiced whole in the Juicer. Simply peel the skin away.

PINEAPPLE, CANTALOUPE
Makes approximately 1-1/2 cups

• 1/4 pineapple, peeled and roughly chopped
• 1/4 ripe cantaloupe, peeled and roughly chopped
Process all ingredients through the Juicer and serve!

PAPAYA, PINEAPPLE & PINK GRAPEFRUIT
Makes approximately 1-1/2 cups

• 1/4 ripe papaya, peeled and cut into chunks (process in blender)
• 1/4 ripe pineapple, peeled and cut into chunks
• 1 pink grapefruit, peeled and halved
Process pineapple and grapefruit through the Juicer. Add papaya and serve!

APPLE, PEAR & ALFALFA
Makes approximately 2 cups

• 1 green apple
• 1 pear
• 1 container alfalfa sprouts
Process all ingredients through the Juicer and serve!

CUCUMBER, CELERY, PARSLEY & ALFALFA
Makes approximately 1 cup

• 1 small cucumber
• 4 celery stalks
• 1 cup lightly packed parsley
• 1 cup alfalfa sprouts
Process all ingredients through the Juicer and serve!

BEET, CELERY, GINGER & PEAR
Makes approximately 1-1/2 cups

• 2 large beets, stems removed
• 4 celery stalks
• 1 small piece fresh ginger root (approx 2/3")
• 1 pear
Process all ingredients through the Juicer and serve!

FITNESS/DIET

PINEAPPLE, LEMON, LIME & APPLE
Makes approximately 2 cups

• 1/4 pineapple, peeled and chopped
• 1 lime, peeled
• 1 lemon, peeled
• 1 green apple
Process all ingredients through the Juicer and serve!

CUCUMBER, WATERCRESS & APPLE
Makes approximately 1-1/2 cups

• 1 small cucumber
• 2 cups lightly packed watercress
• 2 green apples
Process all ingredients through the Juicer and serve!

TASTY TREATS

ISLAND FUN

• 1 passion fruit
• 1 cup grapes
• 1 kiwi fruit
• 1/2 cup of strawberries
Process all ingredients through the Juicer and serve!

LEMONADE

• 3 large lemons, peeled
• 1 tbsp. sugar
• 4-1/4 cups water (add after juicing)
Process lemons through the Juicer. Combine lemon juice to water, add sugar to sweeten. Serve over crushed ice!

WATERMELON, APRICOT & STRAWBERRY
Makes approximately 2 cups

• 2 cups peeled, chopped and seeded watermelon
• 6 apricots, pitted
• 1 container strawberries, hulled
Process all ingredients through the Juicer and serve!

TASTY TREATS

TROPICAL BLEND

Makes approximately 2 cups

- 1 mango, halved, seeded and peeled (process in blender)
- 1 1/2 kiwi fruit, peeled
- 1/4 pineapple, trimmed and halved
- 1/4 cup fresh mint leaves
- 1/2 cup crushed ice

Process pineapple, mint leaves and kiwi through the Juicer. Scoop ice into glasses, add mango, and pour juice over. Serve immediately!

FRUITI PUNCH

- 1 pint strawberries, washed & stems removed
- 1/2 pineapple, topped & skin removed & cut into spears
- 1 bunch red grapes, washed & stems removed
- 1/2 apple

Process ingredients through the Juicer. Serve immediately over crushed ice.

RASPBERRY DELIGHT

- 2 pints raspberries, washed
- 1 large orange, peeled

Process ingredients through the Juicer. Serve immediately over crushed ice.

MANGO MAGIC

- 1 firm, ripe mango; remove pit & skin (process in blender)
- 2 kiwi fruits, unpeeled
- 1 large carrot, washed & topped & tailed.

Process kiwi and carrot through the Juicer. Add mango and serve immediately.

APPLE SPARKLE

- 4 large apples, washed & stems removed
- 10 ounces sparkling mineral water or champagne

Process ingredients through the Juicer. Serve immediately.

SPARKLING FRUIT

- 1/2 lb raspberries
- 1 medium orange, peeled
- 1/4 lime, peeled
- 1/2 pineapple, top removed & skinned
- seltzer, ginger ale or champagne (add after juicing)

Process ingredients through the Juicer. Add ginger ale and serve immediately.

FRUIT PUNCH

- 1 pineapple, top & skin removed & cut into spears
- 1 pint strawberries, washed & stems removed
- 2 large sweet apples, washed & stems removed
- Rum (optional)

Process ingredients through the Juicer. Add rum to taste. Serve immediately over crushed ice.

MY RECIPES

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WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED:

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED:

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES:

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION:

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE:

If you have a problem with your JUICER, or you require replacement parts, please telephone the following numbers for assistance:

North America **1-800-265-8456**

The Service Advisors will advise you on the best course of action. Koolatron has Master Service Centres at these locations:

Koolatron USA
4330 Commerce Dr.
Batavia, NY
14020-4102
U.S.A.

Koolatron Canada
27 Catharine Ave.
Brantford, ON
N3T 1X5
CANADA

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.